

THE PARSON HELPS

By C. B. LEWIS.

It wasn't a circus or a Buffalo Bill show that was coming over the hill into the village of Liverpool, to see which fifty or sixty people had gathered. It was simply and solely the Widow Skinner, for the widow had bought the house and lot of Seth Travers and was moving over from Rockford.

Nons of the Liverpool folks had seen Mrs. Skinner yet, but most of them had heard of her. She had been described as both an angel and a virago—as tall and as short—as a peacemaker and as a troublemaker.

And the crowd had gathered in front of the Travers' house, and the widow was at hand with her bag and baggage. A mystery that had troubled the village for two weeks was about to be solved.

Squire Lapham was the father of the town. It was for him to welcome all newcomers and shake hands with all who moved away. He had on his Sunday suit on this occasion, and he was on the ground early. It was for him to boss, and for the others to obey. The widow drove two skeleton horses attached to a rickety old wagon, and within the vehicle were her household treasures.

Hitched to the rear of the wagon was a bony cow, and at her heels, grunting their disgust, came three hogs as thin as an old-fashioned hoop-skirt. The boys were nine and twelve years of age, respectively.

"Stand back! Everybody stand back!" shouted the squire, as the wagon came to a halt. "Are you going to tell me that you never saw a widder woman before?"

"Why, she's as homely as a cabbage head!" exclaimed one.

"And she's as tall as a man!" gasped another.

"Look at them crowbats of hoes!" ejaculated a third.

"Madam," said the squire, as he stepped forward and raised his Greely hat, "it is my happy privilege to bid you welcome to our charming village."

The Widow Skinner looked that crowd over for a minute and then got down and said:

"I want no blame from you or any of the rest of 'em! Go on with you!"

"But my good woman—"

But she went through the crowd, scowling left and right, until all went away, except Elder Bixby, who stood leaning against the fence with a smile on his face.

He was about to receive a kick, when the widow withheld her foot, and said:

"Take off your coat and help me get the stove and bureau out of the wagon."

"Yes, ma'am."

Elder Bixby was a widower fifty-four years old. He helped to unload the wagon and carry the things in, and when he put on his coat the woman thanked him, and added:

"I kinder suspect you are a widower?"

"Yes."

"And I'm a widder. Drop in now and then. I shan't bite you."

The widow settled her house in three days, and then she and her sons began to stand the town of Liverpool on its head. The boys broke window glass, got up dog fights, stoned cats and fought every boy that could not outrun them. The cow and the horses and the hogs were turned loose in the streets to get their living as best they could, and they preferred the vegetable gardens and lawns to the roadsides.

Squire Lapham had never been snubbed by mortal man or woman before, and his surprise was so great that he hardly spoke to anyone outside his family for two weeks. Then he suddenly roused up and asked Stephen Brewster:

"Steve, the law won't stand it—no, by thunder, it won't! That widder and her boys have got to behave themselves or they'll have trouble on their hands!"

Meanwhile, the widow kept fairly busy. She gave a tin peddler a black eye because he told her that she didn't know a good thing when she saw it; she crippled a hog which was interfering with the peace of mind of one of her own; she kicked a book canvasser, and she tore down a line fence for fuel.

It was too much for the town of Liverpool. There were mutterings and threats, and a committee called on Parson Turner.

That evening he sent for Elder Bixby to come to the parsonage, and when the good man arrived he was asked:

"I am told that during your married life you bossed your house with a strong hand?"

"Purty strong, parson—purty strong. Most wives need a strong hand."

"It looks so to me. The Widow Skinner and her boys need a strong hand. You've got it. I am satisfied that if she had a husband and the boys a father there would be a great difference in their conduct. You may not love the widow now, but you may grow to."

Is there a Widow Skinner now? No. Are there two bad boys of her name? No.

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Not a Bit Nolsy.

Apartment Agent—Are these your children?

Prospective Tenant—Yes; but they are not a bit nolsy. Their music lessons take up all their time.—Judge.

The Worst Yet to Come.

Madge—Poor Helen! Has the worst been told?

Grace—I think not. We are waiting for your version.

Consulting the Authority.

"Here, Johnny," said the father, "what are you doing in that bookcase?"

"I want to find a history of the United States."

"What for?"

"Well, Billy Jenkins says Tim R'ey pitched for the Nationals last year, and I want to find out if he did."—Kansas City Independent.

BAKER'S COCOA is pure

Purity in cocoa means carefully selected, scrupulously cleaned cocoa beans, scientifically blended, skilfully roasted, and with the excess of fat removed, reduced to an extremely fine powder by a strictly mechanical process, no chemicals being used, the finished product containing no added mineral matter.

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Trade-mark on every genuine package. Booklet of choice recipes sent free.

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CANNOT STARVE BRITAIN.

Former Premier Asquith Declared to War Aims Meeting.

London, Oct. 13.—Addressing a war aims meeting at Liverpool last night, H. H. Asquith, former premier, referred to recent declarations by German statesmen and writers and said that his previously expressed skepticism regarding the Reichstag's peace resolution was justified by the event, for the German parties had been squabbling ever since with infinite acrimony concerning its orthodox interpretation, and confusion had become worse confounded with the publication of the chancellor's reply to the paper.

Concluding with an allusion to the present session, Mr. Asquith said:

"If it is to be a contest of endurance we have no reason to lose heart or hope. During the last fortnight our unconquerable troops have been doing great things both in Flanders and Mesopotamia. There is still need of economy and good organization in the consumption of necessary commodities, but not the slightest danger of our being starved into submission."

"Take the allies as a whole, including America, whose contribution to the common stock becomes every month a factor in the growing quietude—survey the relative powers of endurance of the two sides—measure them by any standpoint, naval, military or economic, and after you have made allowance for every dubious or hazardous contingency even for the temporary paralysis of Russia as an aggressive force, can there be doubt that the material, no less than the moral, preponderance rests manifestly and increasingly without cause?"

WORK OF CONGRESS.

An Official Resume of Its Greatest Accomplishment.

Washington, Oct. 13.—An official resume of the activities of Congress during the past session was issued at the capital yesterday. Compiled by W. Ray Loomis, assistant superintendent of the House document room, it gives not only the status of all war legislation but deals also with miscellaneous enactments, lists all laws of this Congress bearing on the international situation and provides for the first time a ready government guide to the legislative situation up to the beginning of the December session of Congress.

Under the head of notable dates, the resume begins with President Wilson's proclamation of March 24, calling Congress into extraordinary session and concludes with the House reception to the Japanese war mission on Sept. 5. Recording the bill signed by the president on June 15, appropriating \$3,281,094,541 for the military and naval establishments as "the largest appropriation act known to this or any other country up to that time," including \$405,000,000 for an emergency shipping fund with which merchant fleet the world has ever seen, it says that the deficiency bill Oct. 6, by the president, appropriating \$3,356,000,016 and more than \$2,000,000,000 authorized "is the largest appropriation act passed by this or any other country."

Mrs. Dewey Accepts.

Washington, Oct. 13.—Mrs. George Dewey, it is announced, has accepted the chairmanship of the naval auxiliary of the District of Columbia, chapter of the Red Cross. At the request of Secretary Daniels these auxiliaries are being organized throughout the country to supply comforts to United States sailors.

Steamer Goes Down.

Philadelphia, Oct. 13.—A report to the Maritime Exchange from Lewes, Del., states that an unidentified steamer sank late Thursday afternoon off the Delaware coast. The crew is supposed to have been picked up by a passing vessel.

Springfield Police Looking for Fred Gallenani.

Springfield, Mass., Oct. 13.—The West Springfield police, assisted by state detectives and armed volunteers, yesterday searched the woods of the adjoining towns of Southwick and Feeding Hills for Fred Gallenani, alleged to be the man who early Thursday shot and killed Clement Martin, or Martin, and Martin's daughter, Mrs. Bella R. Gallenani, and seriously wounded Mrs. Clement Martin. The police did not believe that Mrs. Fred Gallenani, who was abducted by the slayer, will suffer harm, for they say Gallenani is fond of his wife, despite her refusal to live with him.

Give the Wheat to the soldiers, but give me POST TOASTIES (MADE OF CORN) —Bobby

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LARGE COAL SHIPMENTS

Much Anthracite Is Being Forwarded to New England

THIS IS THE FUEL BOARD'S ASSERTION

How the Miners' Demands Hamper Coal Production

Washington, Oct. 13.—"Large shipments of anthracite are being made at present in New England," according to a cheerful announcement of the fuel administration yesterday. According to this remarkable document, "there is already a full supply of bituminous in Washington," and the production of anthracite for the whole country during the past nine months has been 7,000,000 tons in excess of the tonnage of last year during the same period. Assurance is given also that "there will be no suffering for lack of anthracite in Washington during the present cold snap," albeit three out of five dealers solicited declared they had no coal at all and the two others promised only one ton of pea coal.

Efforts to obtain details of coal shipments to New England are met at the bureau of fuel administration with the statement that all information regarding the coal supply for that section must come from James J. Storrow of Boston, the official fuel administrator. Mr. Storrow, it is explained, is the headquarters for all requisitions which he forwards to Washington and which the fuel administration fills to the best of his ability.

One of the greatest difficulties with which both anthracite and bituminous coal producers have to contend, it is declared by men representing them, is the high wages they have been compelled to pay through the continually-increasing demands of the miners' unions. Said the owner of a large West Virginia mine to your correspondent in a statement which may be regarded as more or less typical of conditions throughout the mining regions: "The unions have kept hammering at us until now we are paying our men \$4.25 a day. The only result has been to decrease our production materially. The men do not care to make much over \$15 a week and when they have earned that sum they quit work."

As a consequence the majority of our miners can be persuaded to work only three or four days a week, and they spend the remainder of the time in idleness, which is good for neither them, the mines nor the country."

HUGE LABOR COMPLETE.

New York's \$140,000,000 Aqueduct Covering 120 Miles Is Ready.

New York, Oct. 12.—A drinking fountain which has cost \$140,000,000 in money and eight years of labor will come into the possession of the city to-day. It extends from the Catskill mountains, 120 miles away, and is known as the Catskill Aqueduct. In celebration of its official acceptance as a municipal system which will supply water to millions of persons, a three-day festival is planned which is expected to rival the Hudson-Fulton jubilation exercises here in 1909.

Because of the engineering problems which had to be overcome in enabling the city to draw water from the Ashokan dam, 610 feet above tide level, the construction of the system has been described as a feat surpassing in accomplishment the building of the Panama canal. It is one of the few great undertakings which have been completed both within contract time and without being attended by any labor disturbances.

A citizens' committee appointed by Mayor John Purroy Mitchell, with George McAneny as chairman, has arranged a program in which national, state and city persons of note will participate. George B. McClellan, former mayor and now professor of economic history at Princeton university, will be the guest of honor. It was during his administration that the project was begun.

The labor organizations which supplied the workers and the board of water supply which directed the task, together with leading civic bodies, will be represented. Mayor Mitchell will be the guest of honor at the completion of the Aqueduct. Each night the city will be illuminated.

More than 25,000 public school children will take part in a pageant called "The Good Gift of Water." This will be held to-day in Central park.

The city has conducted an extensive campaign to acquaint children with the importance of the aqueduct. A million pamphlets have been distributed, and pictures connected with the construction of the system are on exhibit at the schools. Medals will be awarded to the two children in each school who submit the ablest compositions dealing with the importance of water and methods of obtaining it for the city.

The Catskill Aqueduct creates four lakes in its course from the mountains to the city. It burrows under valleys, tunnels, through high land, dives under rivers until it reaches a depth of 1,114 feet below sea level, and bores through the solid rock of Manhattan island. It is twice as long as the most famous water system of the days of Rome and is three times the length of the Panama canal. The aqueduct will be capable of delivering five billion gallons of water a day.

SEARCHING FOR SLAYER.

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Springfield, Mass., Oct. 13.—The West Springfield police, assisted by state detectives and armed volunteers, yesterday searched the woods of the adjoining towns of Southwick and Feeding Hills for Fred Gallenani, alleged to be the man who early Thursday shot and killed Clement Martin, or Martin, and Martin's daughter, Mrs. Bella R. Gallenani, and seriously wounded Mrs. Clement Martin. The police did not believe that Mrs. Fred Gallenani, who was abducted by the slayer, will suffer harm, for they say Gallenani is fond of his wife, despite her refusal to live with him.

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I can enjoy myself again since Resinol cleared my skin

When my complexion was red, rough and pimply, I was so ashamed that I never had any fun. I imagined that people avoided me—perhaps they did! But the regular use of Resinol Soap—with a little Resinol Ointment just at first—has given me back my clear, healthy skin. I wish you'd try it!

ABOUT THE STATE

HAPPENINGS OF INTEREST FROM DIFFERENT SECTIONS

O. H. Lund shot an animal in his father's dooryard at Granby recently which he supposed was a fox, but found it was a wildcat.

In a short time last week 34 autos had to be drawn out of a mudhole in the highway at Jeffersonville by E. A. Wood. The bad strip is now being repaired.

A horse belonging to Ben Perham of Kirby was drowned recently when the bank beside a brook caved off, letting the animal, which was standing there, fall into the water.

Pauline, the five-month-old twin daughter of Mr. and Mrs. Adolphus Martell of Barton, died last week of infantile paralysis. The child was sick only 26 hours. It was the first and only case in Barton or vicinity this summer.

George Humphrey's hand was caught in the belt of a gasoline engine at Glover recently and he was lifted by it from the floor, where he hung until Charles Bickford found him and stopped the engine. Both bones in Humphrey's arm were broken, the ligaments were badly torn and it is thought the arm will have to be amputated.

Mrs. Ella H. Burge of Vergennes, whose death occurred this week, was 64 years of age. She began teaching school at the age of 17 and followed that vocation for nearly 50 years, not relinquishing her duties until last June, when failing health made it necessary.

As Nelson Burdick was sitting in the door of his father's feed mill in Wallingford, he was struck by a spent bullet, which passed through the leg just below the knee. No report was heard, indicating that the bullet came from a considerable distance.

Miss Nan L. Houghton of Boston sailed last week for France as private secretary to Dr. Fitz, a well known surgeon in Boston. Miss Houghton formerly was a resident of Brattleboro, graduating from the high school in the class of 1896.

Edward Connell has resigned his position as deputy fish and game commissioner and is in St. Johnsbury for the present. He was State Fish Commissioner Titcomb's assistant for several years and has been holding the same position since Commissioner Leavens assumed the office of state commissioner.

Lester R. Brown, aged 91 years and the oldest person in the vicinity of Stowe, was given a party in honor of his birthday last Sunday at the home of his daughter in that place. Mr. Brown took the entire care of a large garden last summer, and except for poor eyesight is without any of the infirmities of age.

The body of Harold Holden Lang who was killed on the submarine A-7, at Cavite, Philippine islands July 24, was brought to Cambridge and buried with military honors Oct. 9. Mr. Lang was born in Cambridge. The body left the Philippine islands July 26 in a copper-lined casket and was on the ocean three months. It arrived in San Francisco Sept. 27. Young Lang enlisted in the navy three years ago and had been on the U. S. S. Olympic and Brooklyn, going to China on the latter battleship where he spent the winter and spring.

Pineapple Syrup—Instead of throwing away the skins, cores and parings when putting up pineapple preserves, boil all together in sufficient water to cover them until the juice was extracted. Then strain the mass and add sugar equal to half the weight, boil it again, bottle and seal it. Equal parts of this syrup and lime juice make one of the most delicious and wholesome hot-weather drinks imaginable. When making mince-meat, add a bottle of the pineapple syrup to the ingredients and you will find that it gives richness and a fine flavor.

Dorothy Dexter.

Plum Jelly—Wash, quarter and core, but do not peel, one peck of ordinary sour apples. Put into preserving kettle, and add one-quarter peck of blue or red plums, washed, quartered and pitted. Cover with water and boil until soft, then drain well in jelly bag, but do not squeeze. For each pint of juice, measure out two cups of sugar and put in the oven to warm. Put the juice on the stove and boil for 20 minutes; then add the warm sugar and boil five minutes longer. Fill your jelly glasses and seal. This gives a jelly which has all the flavor of real plum jelly at about half the expense.

Pear Preserves—Cut four pounds of pears into long, slender pieces and remove cores; add three lemons which have been sliced thin and then cut into small pieces, two pounds of sugar and one pound of Canton root ginger which has been shredded. Mix all well, and let stand for 12 hours; then cook over slow fire for three hours, stirring frequently. Fill fruit jars and seal. It makes a palatable as well as economical dessert.

Pear Salad—Peel, halve and carefully core ripe, mellow pears and set them in a cold place. Make a dressing of the yolks of three eggs beaten very light, one teaspoonful of sugar, one-half teaspoonful of salt and one-fourth teaspoonful of white ginger. Beat thoroughly and add the juice of two lemons. Pour it over the pears and set the mixture on ice for an hour before serving. This makes a delicious dessert.

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